

STARTERS

GF T-Ruffle Chips • Yukon gold truffle chips with pecan bacon dip	12	Chef Boards • chef's selection of local and house-made meat and cheeses, pickled vegetables, grilled bread and accoutrements	
DF Whiskey Glazed Steak Bites • beef tenderloin tips, Red Locks Irish Whiskey glaze, grilled bread	20	• cheese - 18 charcuterie - 18 combination - 32	
GF Chicken Wings • dynamite sauce or bold north dry rub, celery strips, blue cheese dressing	19	Pepperoni & Sausage Flatbread • uncured pepperoni, jumbo spicy sausage, crushed tomato, mozzarella	20
Cheese Curds • hand breaded smoked gouda, Lock and Dam sauce	19	Margherita Flatbread • tomato, basil, fresh mozzarella, Italian spice	20

SOUPS & SALADS

* add a protein: chicken - 7 | salmon - 12 | 4oz Wagyu steak - 15

Soup of the Moment	11
GF Roasted Butternut Squash Soup • hint of nutmeg and clove, labneh	11
Caesar Salad • romaine hearts, spiced dried tomatoes, charred lemon, shaved Italian cheese blend, classic Caesar dressing	11 half 17 full
Autumn Salad • arugula, roasted pumpkin and apple, pumpkin spice tuille, pepitas, goat cheese, maple vinaigrette	11 half 17 full

SANDWICHES

choice of fries or fruit ~ upgrade half salad 6 ~ gluten free bread available

Roasted Turkey Melt • bacon, Bushel Boy tomato, watercress, white cheddar, ciabatta	22
Mill City Hot Chicken Sandwich • sweet & spicy sauced fried chicken, shredded lettuce, mayonnaise, Depot pickles, brioche bun	20
* Saint Paul Patty Melt • Peterson Craftsman Meats Limousin beef patty, Cissel rye, Lock & Dam sauce, balsamic onions, havarti, Irish cheddar, arugula, tomato	22
* Depot Burger • Peterson Craftsman Meats Limousin beef patty, sharp cheddar cheese, roasted garlic aioli, pecan wood smoked bacon, lettuce, tomato, onion	22
DF Beyond Burger • plant-based protein, vegan 'cheese', vegan bun, lettuce, tomato, onion	21

FEATURED ENTRÉES

GF DF Grain & Rice Bowl • rice and grain blend with sautéed vegetables	22
• *add a protein: chicken - 7 salmon - 12 4oz Wagyu steak - 15	
Pappardelle Provençal • olives, tomatoes, capers, garlic, lemon butter sauce	24
• *add a protein: chicken - 7 salmon - 12 4oz Wagyu steak - 15	
GF Harvest Risotto • roasted butternut squash, caramelized onion, cranberry, sage, pepitas, parmesan	25
• *add a protein: chicken - 7 salmon - 12 4oz Wagyu steak - 15	
GF Dry Aged Lamb Chop • Peterson Craftsman Meats double-bone peppercorn crusted lamb chops, purple potato, parsnip baton, raita mint sauce	42
DF * Chili Glazed Salmon • sweet chili roasted salmon, kimchi, shiitake mushrooms, soba noodles	35
GF Potato Crusted Striped Bass • rainbow chard, citrus beurre blanc, pomegranate reduction	36

A LA CARTE STEAKS

GF * 8oz Wagyu Sirloin	28
GF * 8oz Black Angus Filet	40
GF * 16oz Wagyu Sirloin	36

SIDES

GF Mashed Potatoes	12	DF Steak Fries	12
GF DF Roasted Carnival Vegetable	12	Grilled Bread	5
GF DF Grilled Asparagus	12		

CHAMPAGNE & SPARKLING WINES

	split		bottle
La Marca • Prosecco D.O.C., Italy	14		44
Chandon Brut • Napa Valley, California	18		70
J Vineyards Sparkling Brut Rose • Sonoma, California			95
Moet Reserve • Champagne, France			120
Veuve Cliquot Yellow Label • Champagne, France			140
Oddbird NA Blanc de Blancs • Languedoc-Roussillon, France	16	22	60
Oddbird Sparkling NA Rose • Languedoc-Roussillon, France	16	22	60

SWEET WHITE & ROSE

	6oz	9oz	bottle
Evolution Riesling • Columbia Valley, Washington			45
Piquitos Moscato • Valencia, Spain	11	15	42
Bieler Rose • Provence, France	12	17	45
Sokol Blosser Pinot Noir Rose • Willamette Valley, Oregon			48

SAUVIGNON BLANC & PINOT GRIGIO

DaVinci Pinot Grigio • Delle Venezie, Italy	11	15	42
Santa Margherita Pinot Grigio • Alto Adige, Italy			72
Murphy Goode Sauvignon Blanc • North Coast, California	11	15	42
Raphael Midoir Sauvignon Blanc • Touraine, Loire Vally, France	14	19	51
Arona Sauvignon Blanc • Marlborough, New Zealand	13	18	50

CHARDONNAY

Sand Point • Lodi, California	11	15	42
Louis Jadot Macon Villages Blanc • Burgundy, France			48
Elouan • Coastal Oregon	15	20	55
Talbot Kali Hart • Monterey County, California			48
Rombauer • Los Carneros, California	23	30	90

PINOT NOIR

Seaglass • Santa Barbara, California	11	15	42
MacMurray Ranch • Monterey, California	13	18	50
Louis Jadot • Burgundy, France			60
Amity • Willamette Valley, Oregon			65
Belle Glos "Dairyman" • Napa Valley, California	22	29	80
Archery Summit • Willamette Valley, Oregon	27	36	92

MERLOT, ZINFANDEL, BLENDS & OTHER REDS

Ghost Pines Merlot • Sonoma, Napa Valley, California			45
Doña Paula Malbec • Mendoza, Argentina	12	17	45
Predator Zinfandel • Lodi, California	12	17	45
Seghesio Old Vine Zinfandel • Dry Creek Valley, California			80
Quilt Threadcount Red Blend • Mendocino, Lodi, Sonoma, California	15	20	52
Tait Wines, The Border Crossing Shiraz • McLaren Vale, Australia			60
Delas Red Blend • Cotes du Rhone, France			45
Chateau Cheval Brun Grand Cru Bordeaux Blend • Saint-Emilion, Bordeaux, France	25	34	90
Justin Isosceles Red Blend • Paso Robles, California	30	40	105

CABERNET SAUVIGNON

Sand Point • Lodi, California	11	15	42
Ca' Momi • Napa Valley, California			49
Frei Brothers • Alexander Valley, California	16	22	60
Secret Squirrel • Columbia Valley, Washington			80
Quilt • Napa Valley, California	22	29	80
Pine Ridge • Napa Valley, California	30	40	105
Grgich • Napa Valley, California			105
Caymus • Napa Valley, California			150

SPECIALTY COCKTAILS

The Blue Line • Tattersall Blueberry, Prairie Vodka, Lemon			14
Midnight Train • Du Nord Vodka, Du Nord Café Frieda, Espresso, Vanilla Syrup			16
Mill City Margarita • Serrano Infused Tequila, Cointreau, Agave, Lime, Tajin			16
Barrel Aged Manhattan • Redemption Bourbon, Carpano Antica Vermouth, Angostura Bitters, Filthy Black Cherry			15
Evergreen Express • Vikre Boreal Juniper Gin, Fresh Lime Juice, Sage Syrup, Rosemary Vapor Bubble			15
Nord Pétillante • Tattersal Cranberry Liqueur, Aperol, Fresh Lime Juice, La Marca Prosecco			15
Conductor's Nightcap • Flor de Cana Añejo Oro, House Made Horchata, Kahlua, Bailey's			15
Chai Old Fashioned • Chai Infused Knob Creek Rye, Spiced Syrup, Bittercube Trinity Bitters			17
Orchard Crossing • Red Locks Irish Whiskey, Cointreau, House Made Apple Shrub			15
Cherry on a Spoon • Du Nord Prominence Gin, Carpano Antiqua, Maraschino Liqueur, Angostura Bitters			18

SPECIALTY MOCKTAILS

Midnight Brew • Espresso, Half & Half, Vanilla Syrup			8
Cranberry Junction Fizz • Cranberry Juice, Fresh Lemon Juice, Sage Syrup, Soda			8
Depot Cider • Apple Cider, House Made Apple Shrub, Ginger Beer			8
No Fashioned • Spiced Syrup & CleanCO, Splash H2O			14

LOCAL DRAFT BEER

MN Gold Light • Light Lager / Cold Spring	8	56 Brewing 'Ssippi Squeeze • New England IPA / Minneapolis	8
Fulton Lonely Blonde • Blonde Ale / Minneapolis	8	Bald Man Tupelo Honey • Brown Ale / Eagan	8
Bauhaus Wonderstuff • Pilsner / Minneapolis	8	Surly Furious • IPA / Minneapolis	8
Castle Danger • Cream Ale / Two Harbors	8	Indeed Day Tripper • Pale Ale / Minneapolis	8
Utepils Ewald the Golden • Hefeweizen / Minneapolis	8	Finnegans Irish Amber • Red Ale / Minneapolis	8
Luce Line Foggy Bottom • Hazy IPA / Plymouth	8	Pryes Brewing Main Squeeze • Blonde Ale / Minneapolis	8